# Selecting, Preparing and Canning Vegetables

## Asparagus - Spears or Pieces

**Quantity:** An average of 24½ pounds is needed per canner load of 7 quarts; an average of 16 pounds is needed per canner load of 9 pints. A crate weighs 31 pounds and yields 7 to 12 quarts--an average of 3½ pounds per quart.

**Quality:** Use tender, tight-tipped spears, 4 to 6 inches long.

Please read Using Pressure Canners before beginning. If this is your first time canning, it is recommended that you read Principles of Home Canning.

**Procedure:** Wash asparagus and trim off tough scales. Break off tough stems and wash again. Cut into 1-inch pieces or can whole.

**Hot pack** – Cover asparagus with boiling water. Boil 2 or 3 minutes. Loosely fill jars with hot asparagus, leaving 1-inch headspace.

**Raw pack** – Fill jars with raw asparagus, packing as tightly as possible without crushing, leaving 1-inch headspace.

Add 1 teaspoon of salt per quart to the jars, if desired. Add boiling water, leaving 1-inch headspace.

Adjust lids and process as recommended in Table 1 or Table 2 according to the method of canning used.

**Table 1.** Recommended process time for **Asparagus** in a dial-gauge pressure canner.

| Style of Pack | Jar Size | Process Time | Canner Pressure (PSI) at Altitudes of | | | |
|---|---|---|---|---|---|---|
| | | | 0 - 2,000 ft | 2,001 - 4,000 ft | 4,001 - 6,000 ft | 6,001 - 8,000 ft |
| Hot and Raw | Pints | 30 min | **11 lb** | 12 lb | 13 lb | 14 lb |
| | Quarts | 40 | **11** | 12 | 13 | 14 |

**Table 2.** Recommended process time for **Asparagus** in a weighted-gauge pressure canner.

| | Canner Pressure (PSI) at Altitudes of |
|---|---|

| Style of Pack | Jar Size | Process Time | 0 - 1,000 ft | Above 1,000 ft |
|---|---|---|---|---|
| Hot and raw | Pints | 30 min | **10 lb** | 15 lb |
| | Quarts | 40 | **10** | 15 |

---

This document was adapted from the "Complete Guide to Home Canning," Agriculture Information Bulletin No. 539, USDA, revised 2009.

Reviewed November 2009.

---